



CHECKLIST FOR NEW OR REMODELED FOOD SERVICE ESTABLISHMENTS

[√ if completed; NA for not applicable]

Sinks / Dishwashing

- ☐ 3-compartment sink installed for washing, rinsing and sanitizing equipment and utensils
- ☐ One or two compartment sink installed for food preparation
- ☐ Handwashing sink installed in food preparation area
- ☐ Mop sink with floor drain installed
- ☐ Commercial food service dishwasher installed with indicating thermometers/sanitizing cycle
- ☐ Drainboards for both clean and soiled tableware/equipment, drain by gravity
- ☐ Hot and cold running water under pressure w/ adequate quantity/temperature plumbed to all sinks

Drainage

- ☐ All sinks and salad bar indirectly drained
- ☐ Dipper well and Ice machine indirectly drained
- ☐ Wash-down drain provided outside walk-in
- ☐ Backflow prevention for faucets

Surfaces

- ☐ Food contact surfaces of utensils and equipment non-toxic, corrosion resistant, (no enamelware), durable
- ☐ Cutting blocks hard maple or similar non-absorbent material, NSF cutting boards
- ☐ Non-food contact surfaces of equipment corrosion resistant, durable, safe
- ☐ Finish material of floors, walls, ceilings, partitions and attached equipment, in all food preparation/storage areas, and toilet rooms smooth, non-absorbent, easily cleanable, durable, free from cracks and open seams
- ☐ Four inch mop-board provided at all floor / wall junctures
- ☐ Two foot backsplashes on walls behind all sinks and food prep surfaces
- ☐ Six foot backsplashes on walls behind all movable equipment
- ☐ Walls, partitions, wall coverings/ceilings of walk-in refrigerators, food preparation areas, dishwashing areas, and toilet areas are light in color

Storage

- ☐ Food storage areas constructed so that foods and food containers are stored 6" off floor
- ☐ Separate area provided for cleaning supplies (brooms, mops, buckets, cleaning supplies)
location: _____
- ☐ Designated location for employee storage of personal belongings.
location: _____
- ☐ Filters or other grease-extracting equipment used in ventilation devices removable for cleaning and replacement, or designed to be cleaned in place

Bar

- ☐ Liquor bar constructed
- ☐ 4-compartment bar sink installed at bar
- ☐ Separate ice bin provided at liquor bar

Bathrooms

- _____ Handwashing sinks (w/ hot & cold water); how many? _____
- _____ Toilets (and urinals for male) how many? _____
- _____ Toilet tissue dispenser, soap, paper towel dispenser/hand drying device provided

General

- _____ Grease trap installation
- _____ Adequate equipment (NSF approved) and storage areas provided for all items used in conjunction with food service operation
- _____ Aisles and working spaces between equipment and walls unobstructed, wide enough for employees to perform duties without contaminating food or food-contact surfaces
- _____ Exposed/unprotected sewer and utility lines constructed so that foods/food containers are not subject to contamination and does not obstruct proper cleaning of facilities
- _____ Adequate lighting provided throughout establishment. Lights shielded from breakage in the food preparation, service, storage and display areas and where utensils and equipment are cleaned and stored
- _____ Appropriate indicating thermometers provided for hot and cold food service transport units
- _____ Buffet/salad bar is commercial quality construction, equipped with food protection shields, capable of maintaining potentially hazardous foods above 140°F or below 41°F during service
- _____ Chemicals, medications and first-aid supplies stored separately from food supplies (not above food)
- _____ Durable, easily cleanable, leak-proof, covered garbage and refuse containers provided (outside storage area, kitchen, and toilet rooms)
- _____ Building rodent-proof
- _____ Screens on windows, entrances, exits, any other openings

Will you transport food to other locations? ☐ Yes ☐ No

Explain: _____

*There may be other facility or equipment requirements depending on the menu or type of food services provided.

Submit completed 'checklist' to Island County Public Health with all other items from PROCEDURES FOR NEW OR REMODELED PERMANENT FOOD SERVICE ESTABLISHMENT.